



GREEN GAZPACHO WITH BASIL LIQUEUR

Ingrédients

- Cucumbers - 4
- Basil sprigs with leaves removed - 2
- fresh goat's cheese - 250 g
- Fresh chives - 3 sprig
- Poppy seeds - a handle

Préparation

Wash and slice 4 organic cucumbers and keep the skin.

In a blender, blend the cucumber, 2 sprigs of basil leaves, the juice of a lemon, add salt and white pepper.

Obtain a homogeneous mixture.

Add 250 g of fresh goat cheese and blend again. Finish with 200 g of Briottet Basil Liqueur, blend for 10 seconds, set aside and enjoy chilled.

Settle down!

You can serve them sprinkled with chopped fresh chives and poppy seeds for example!

Discover this gourmet recipe proposed by Célia Moreau, chef of the Dijon restaurant **Chez mes Soeurs**. A recipe adapted from the classic gazpacho: cucumber, Briottet Basil liqueur for a touch of freshness and originality, and fresh herbs. For the more reluctant, the fresh goat cheese can be replaced by a fromage frais. This recipe for 4 people will be quick, refreshing and perfect for the arrival of the warm weather!

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